



Arugula and grilled Squid Salad

Serves 4

2 bunches	arugula
1 pound	cleaned marinated squid (see marinade)
1c	cooked chick peas
1 pint	cherry tomatoes (preferably heirloom, organic)
½ bunch	basil, chiffonade
½ c	balsamic vinaigrette
½ c	garlic aioli

Marinade: olive oil to coat, chopped garlic, chopped basil stems, crushed red chiles pepper flakes, cracked black pepper

Marinate squid, preferably overnight. Grill squid, try and get some char on it...cut into rings, toss with arugula, tomatoes, chick peas, basil and vinaigrette. Drizzle with aioli ...can also drizzle with aged balsamic vinegar. Serve immediately.